

Amendments to the Claims:

1. (Currently Amended) A liquid food product containing particles of dehydrated lactic acid bacteria chosen from lactobacilli and bifidobacteria coated with at least one vegetable fat that is solid at ambient temperature, wherein said coated particles of lactic acid bacteria are in the form of granules having an average size of between 95 and 300 μm less than 200 μm , wherein said vegetable fats are chosen from hydrogenated and nonhydrogenated, fractionated or unfractionated, esterified or nonesterified substances, food waxes, fatty acids, palm oils with an Mp of 45°C and 58°C, cocoa butter, peanut butter, palm kernel oil, carnauba wax with an Mp = 80-85°C, microcrystalline wax of petroleum origin, palmitic acid, and mixtures thereof, said vegetable fats having a melting point above 40°C, and wherein said granules contain containing lactic acid bacteria in an amount greater than or equal to 1×10^{10} CFU per gram of granules, in that said granules are free of starch, and in that said food product has a pH of less than or equal to 4.5 and a water content by weight of at least 83%.

2. (Cancelled)

3. (Previously Presented) The food product as claimed in claim 1, wherein the average size of the granules of lactic acid bacteria particles is between 150 and 200 μm .

4. (Previously Presented) The food product as claimed in claim 1, wherein it is in the form of a fermented milk or of a beverage.

5. (Previously Presented) The food product as claimed in claim 4, wherein the beverage is a fruit juice, a mixture of milk and of fruit juice or a vegetable juice.

6. (Cancelled)

7. (Currently Amended) The food product as claimed in claim [[6]] 4, wherein the lactic acid bacteria are chosen from *Lactobacillus casei*, *Lactobacillus plantarum*, *Bifidobacterium animalis* and *Bifidobacterium breve*.

8. (Currently Amended) The food product as claimed in claim [[7]] 5, wherein the lactic acid bacterium is a *Lactobacillus casei* I-1518.

9. (Previously Presented) A food product as claimed in claim 1, wherein the lactic acid bacteria are dehydrated by lyophilization prior to them being granulated.

10. (Previously Presented) The food product as claimed in claim 9, wherein the bacteria are treated with a lyoprotectant prior to them being lyophilized.

11. (Previously Presented) The food product as claimed in claim 1, wherein the particles of dehydrated bacteria have an average size of between 80 and 150 μm .

12. (Previously Presented) The food product as claimed in claim 1, wherein the particles of dehydrated bacteria have a water activity of less than 0.25.

13-15. (Cancelled)

16. (Currently Amended) The food product as claimed in claim 1, wherein the concentration of dehydrated lactic acid bacteria in the granules is greater than or equal to between 1×10^{10} CFU per gram of granules ,and a maximum of and 5×10^{11} CFU per gram of granules.

17. (Previously Presented) The food product as claimed in claim 1, wherein said granules have a water activity of less than 0.4.

18. (Previously Presented) The food product as claimed in claim 1, wherein the fat(s) represent(s) from 40% to 75% by weight relative to the total weight of the granules.

19. (Currently Amended) The food product as claimed in claim 1, wherein the concentration of coated lactic acid bacteria is between 5×10^6 and 5×10^9 CFU per gram of finished said food product.

20. (Previously Presented) The food product as claimed in claim 1, wherein the food product contains at least 90% of water.

21. (Currently Amended) The food product as claimed in claim 1, wherein the amount of granules of dehydrated lactic acid bacteria particles is less than 2% by weight relative to the total weight of said food finished-product.

22. (Currently Amended) The food product as claimed in claim [[21]] 16, wherein the amount of granules of dehydrated lactic acid bacteria particles is between 0.01% and 1% by weight relative to the total weight of said food finished-product.